

Marcus' Choice

*Let us take control of ordering
and curate something special just for you.*
42pp

Rip & Dip

*Pita tears – Dips disappear as
flavours dance and fill the air*

Toasted fluffy pita & za'atar (VG) 3.0

Marinated olives with preserved lemon,
chilli & rosemary (VG, GF) 4.0

Houmous, zhoug, crispy chickpeas, tahini
& extra virgin olive oil (DF, GF, V) 6.9

Fennel tzatziki & Aleppo chilli (V, GF) 6.9

Smoked aubergine baba ghanoush
& harissa oil (VG, GF) 6.9

Cod's roe taramasalata
with sumac onions 7.5

Rip & Dip platter- A selection of 3 dips, olives
& toasted fluffy pitas 19.8

Brunch Classics

Houmous & Avo (VG, DF)
*Smashed avocado with houmous
& crispy chickpeas on sourdough toast* 11.8
Add: Eggs 3.5 Halloumi 4 Bacon 3.5 Sausage 3.5

Sweet Potato Fritters (V, GF)
*Sweet potato, courgette & feta fritters, avocado, crispy
kale, confit garlic yoghurt & a poached egg* 15.8
Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Smoky Shakshuka (V)
*Two poached eggs in a pepper & tomato sauce topped
with labneh & feta with a side of toasted fluffy pita* 15.5
Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Pre-Show Menu

Mon-Fri: 15.00-18.00
Rip & Dip platter to share + one veg mezze
& one meat mezze of your choice
25pp
(min 2 person)

Mezze

*Dishes for sharing. "Joy is found in every plate,
when mezze fills the table wide."*

Greek salad – tomatoes, cucumbers, onions, olives,
green peppers, olive oil rusk & whipped feta (VG*) 9.9

Cantaloupe melon, Lebanese cucumber, Xigalo cheese,
lovage herb oil, sesame & za'atar (GF, V) 11.2

Pan-fried halloumi, watermelon & mint reduction,
toasted seeds (V, GF) 10.7

Butter, baby gem, lollo rosso & cos lettuce, shifka
dressing & ja'ala nuts (GF, VG, N) 10.2

Crispy aubergine skewer, shatta herb sauce,
labneh & grape molasses (V, VG*, GF) 12.8

Potato chips, feta & oregano (V, GF, VG*) 6.2

**Crispy calamari, zhoug aioli,
burnt lime & Aleppo chilli (GF)** 17.5

Prawn bisque striftoudi pasta,
lemon, chives & Urfa chilli 18.8

**Pan seared bream, almond &
dill gremolata (DF, GF, N*)** 18.3

Grilled kofta, aubergine begendi,
Aleppo butter & spring onion (GF) 16.4

Smoked Greek pork & feta sausage, fermented fennel,
labneh & dill (GF) 16.8

**Roasted chicken, sun-dried tomato harissa,
fresh herb salad, labneh & nigella seeds (GF)** 17.1

Desserts

Baklava sandwich, pistachio
ice cream & honey cream (V, N) 9.5

**Kataifi cheesecake, Corinthian raisins, cherry compote
& carob rusk (V)** 8.5

Peach & olive oil cake, rose petal syrup, sugared almonds,
coconut ice cream (VG, GF, N) 8.0

Chocolate creux, sesame tuile, chocolate
crumb, candied preserved lemon (V, GF, N) 7.7

Ice Cream
Pistachio (V, GF, N) / Coconut (VG, GF) /
Olive Oil & Sea Salt (V, GF)
3.5 per scoop



Scan for allergens

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(V) Vegetarian (VG) Vegan (DF) Dairy-Free
(GF) Gluten-Free (N) Contains Nuts
(*) Can be substituted

Please always inform your server of any allergies or
intolerances before placing your order. We cannot guarantee
the total absence of allergens. A discretionary optional service
charge of 13.5% will be added to your bill. All the money is
shared between the team that looked after you today. If for any
reason you felt the service you received was not up to scratch,
please let us know and we'll remove it for you.

Meet our friends

St Ewe Eggs, Farmford & Co,
Maltby & Greek, The Estate Dairy,
and Odysea

